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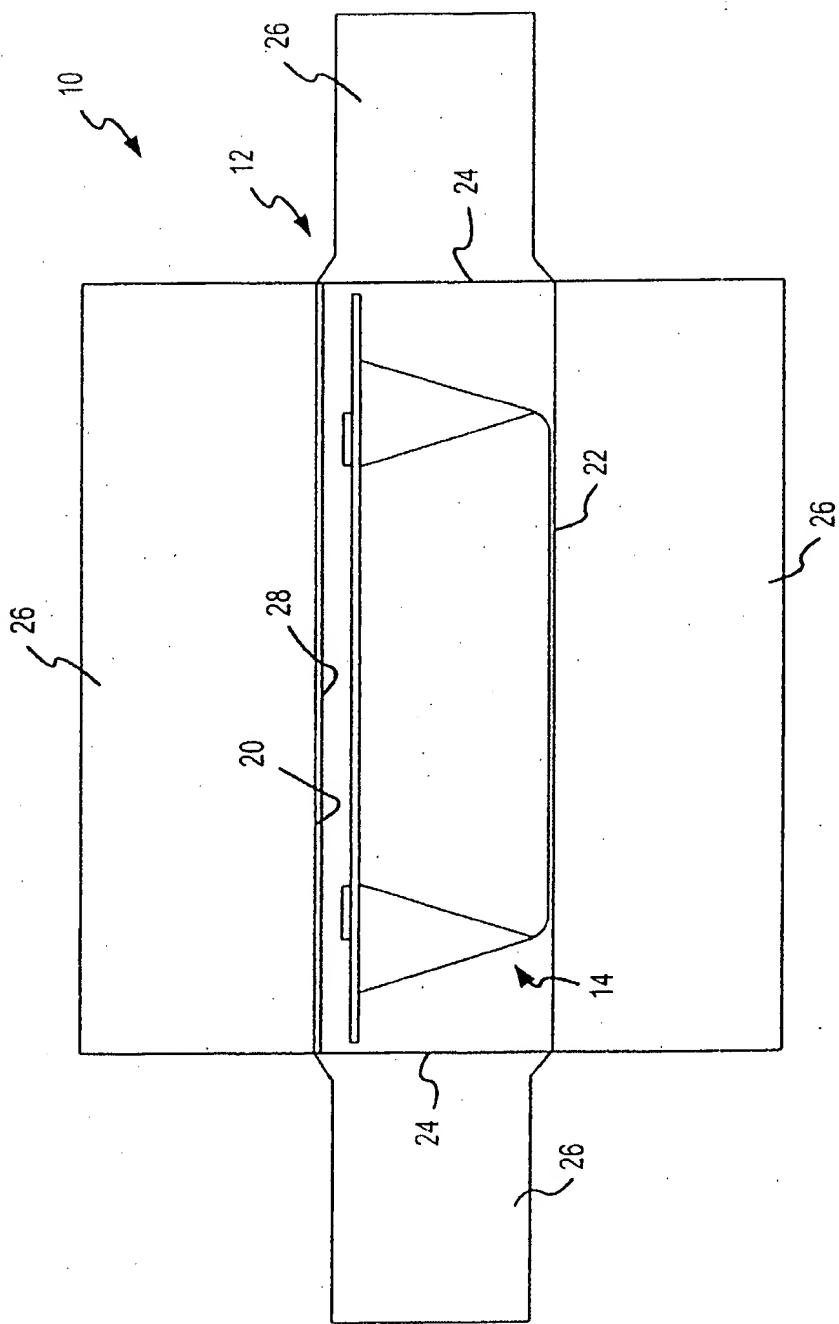


FIG.1

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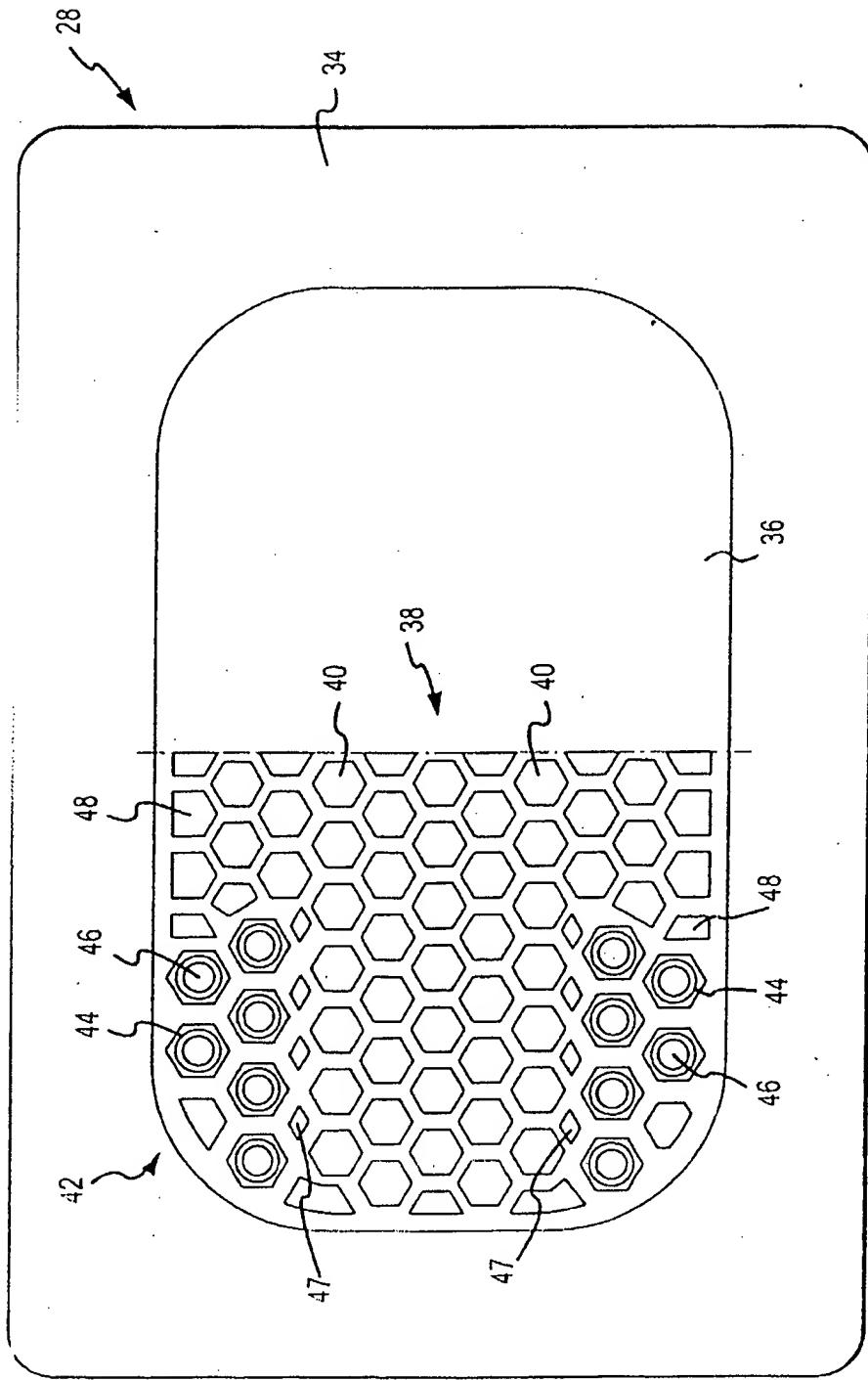


FIG. 2

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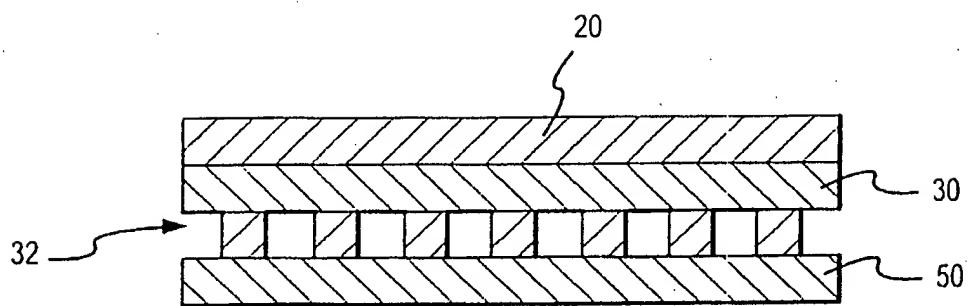


FIG.3

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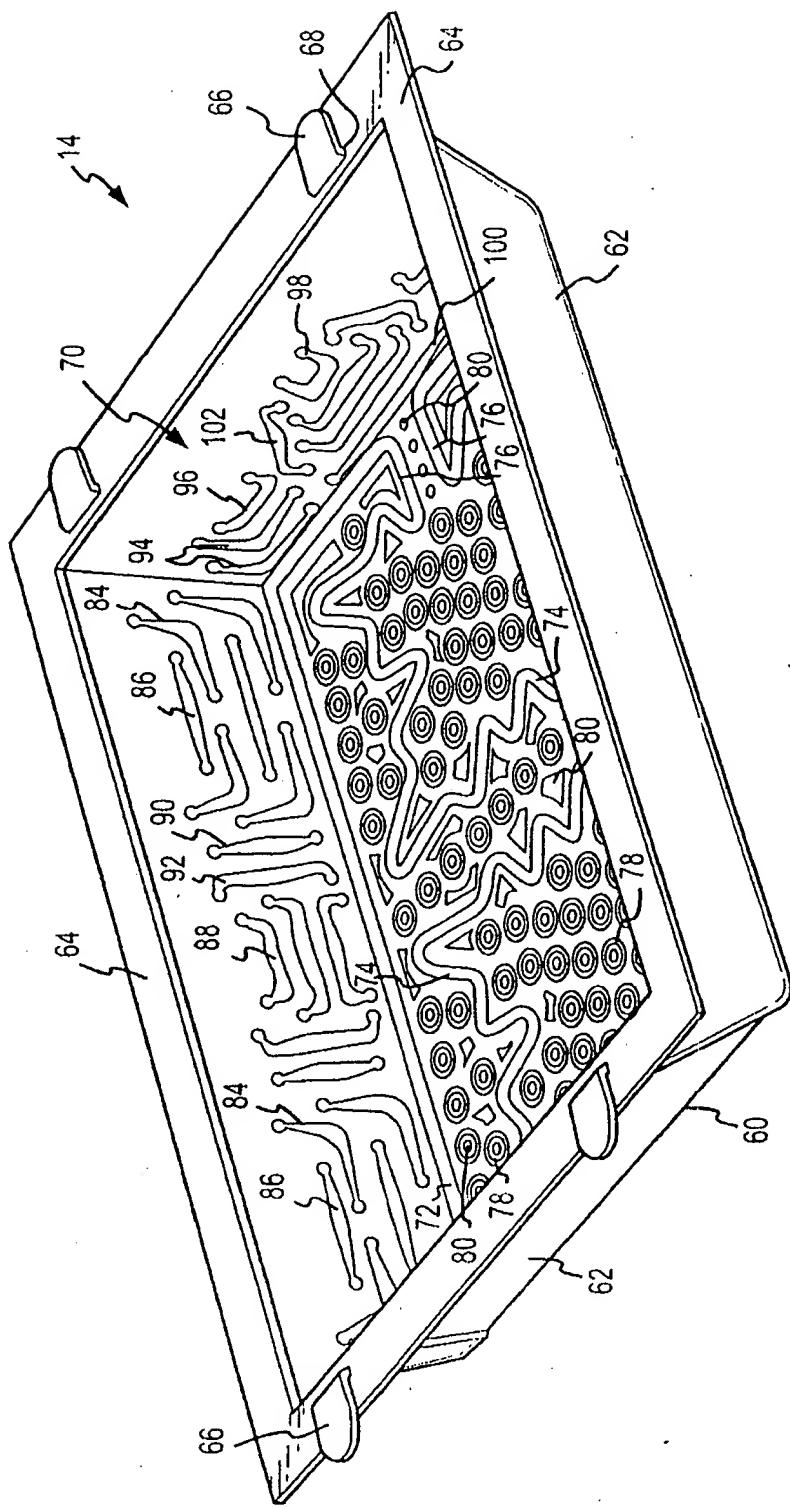


FIG.4

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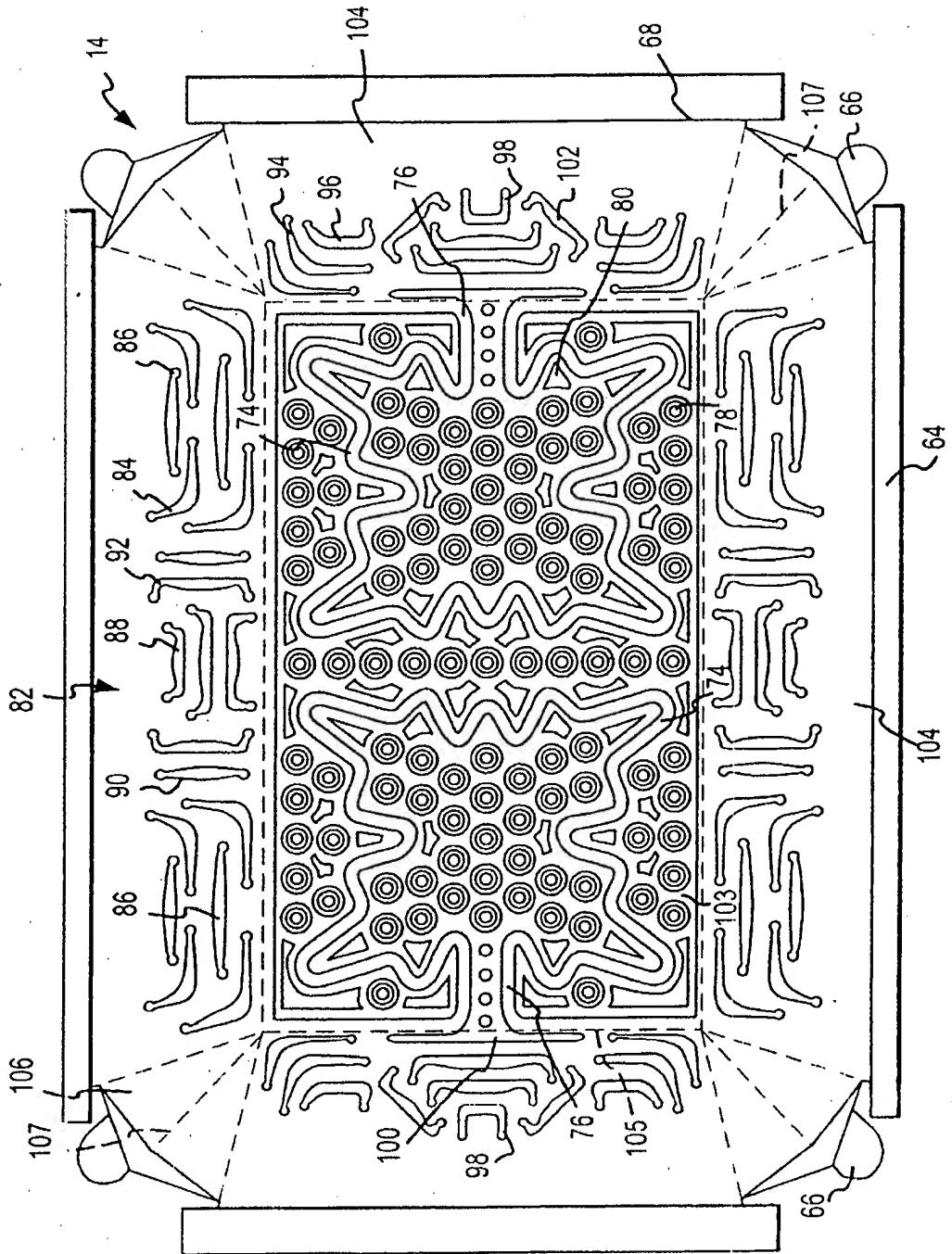


FIG. 5

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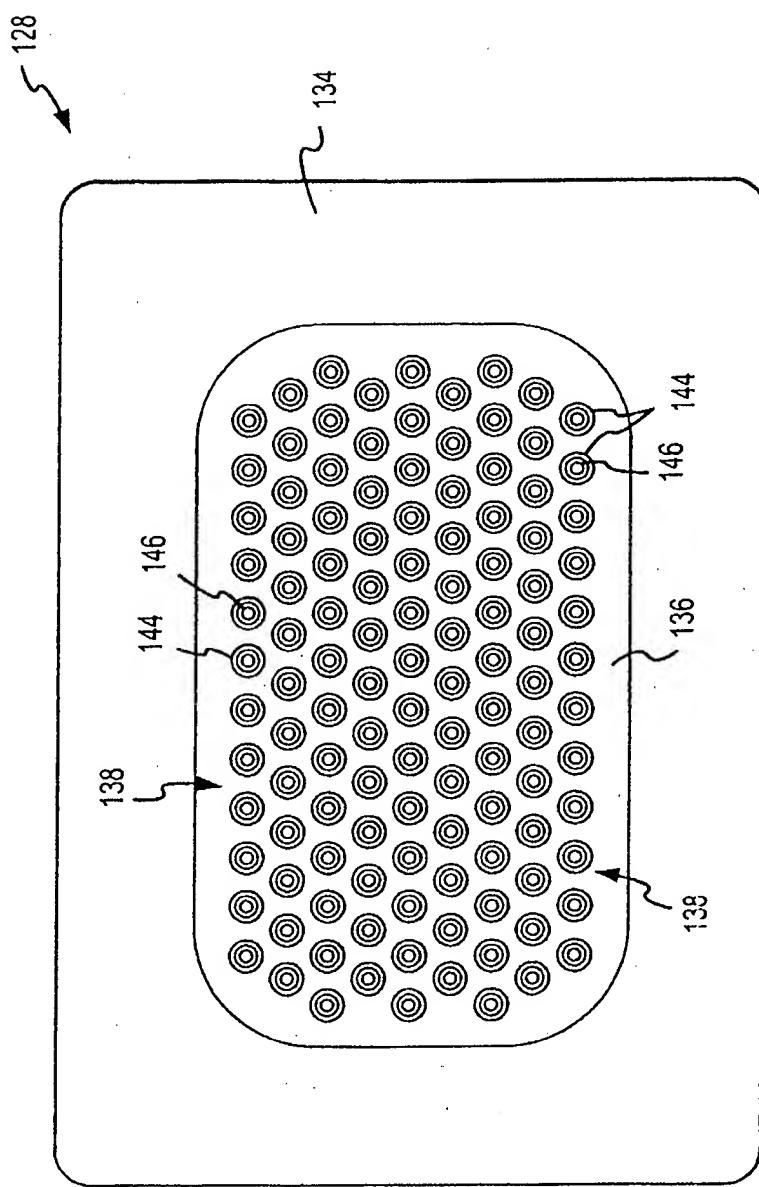


FIG. 6

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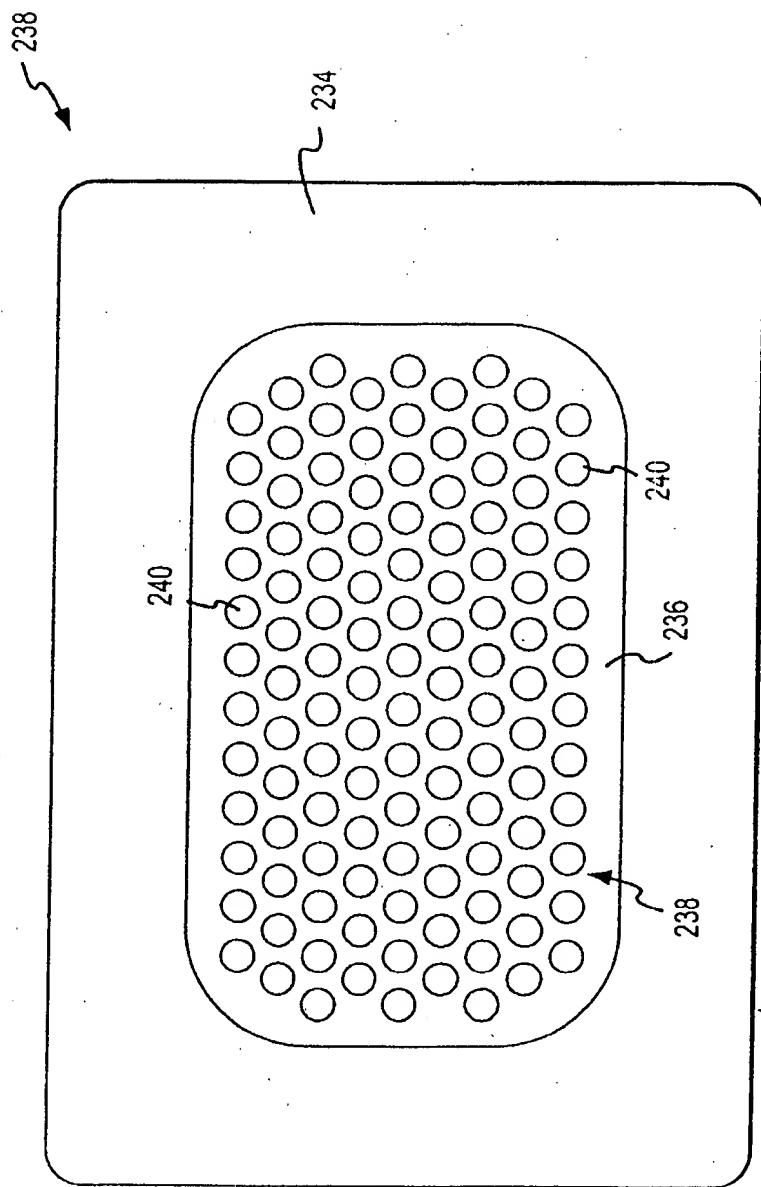


FIG. 7

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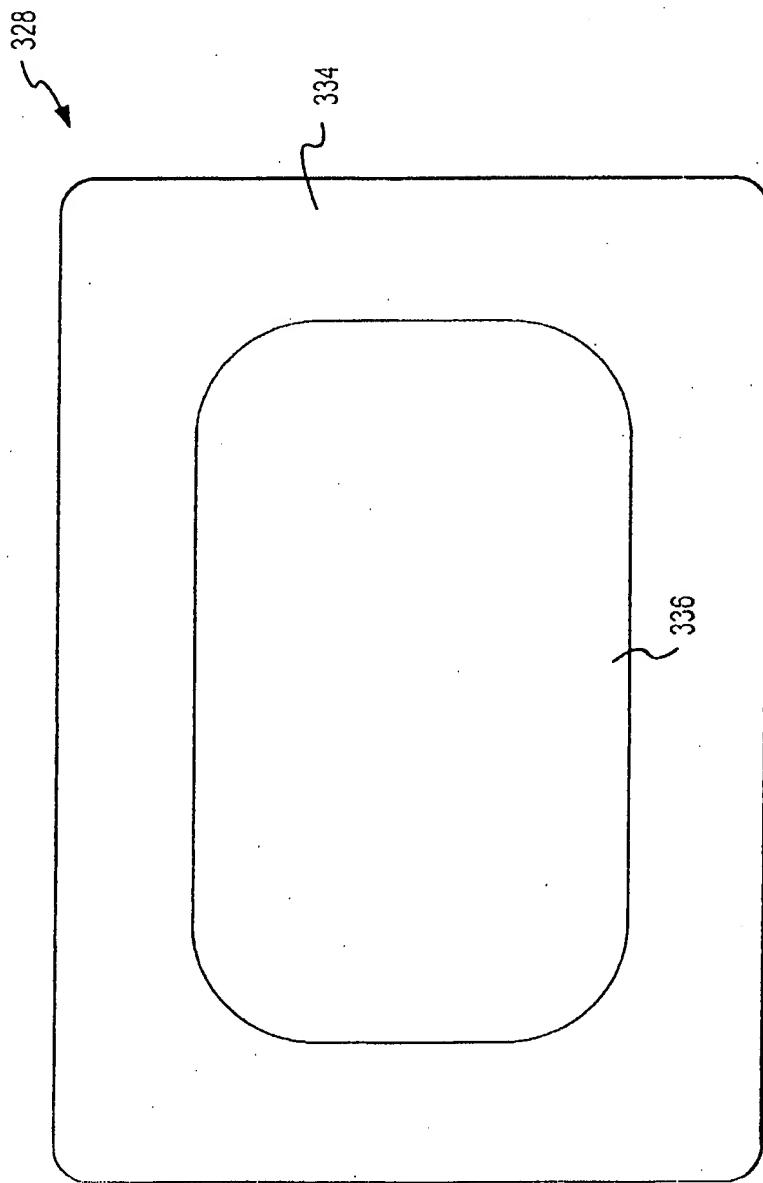


FIG.8

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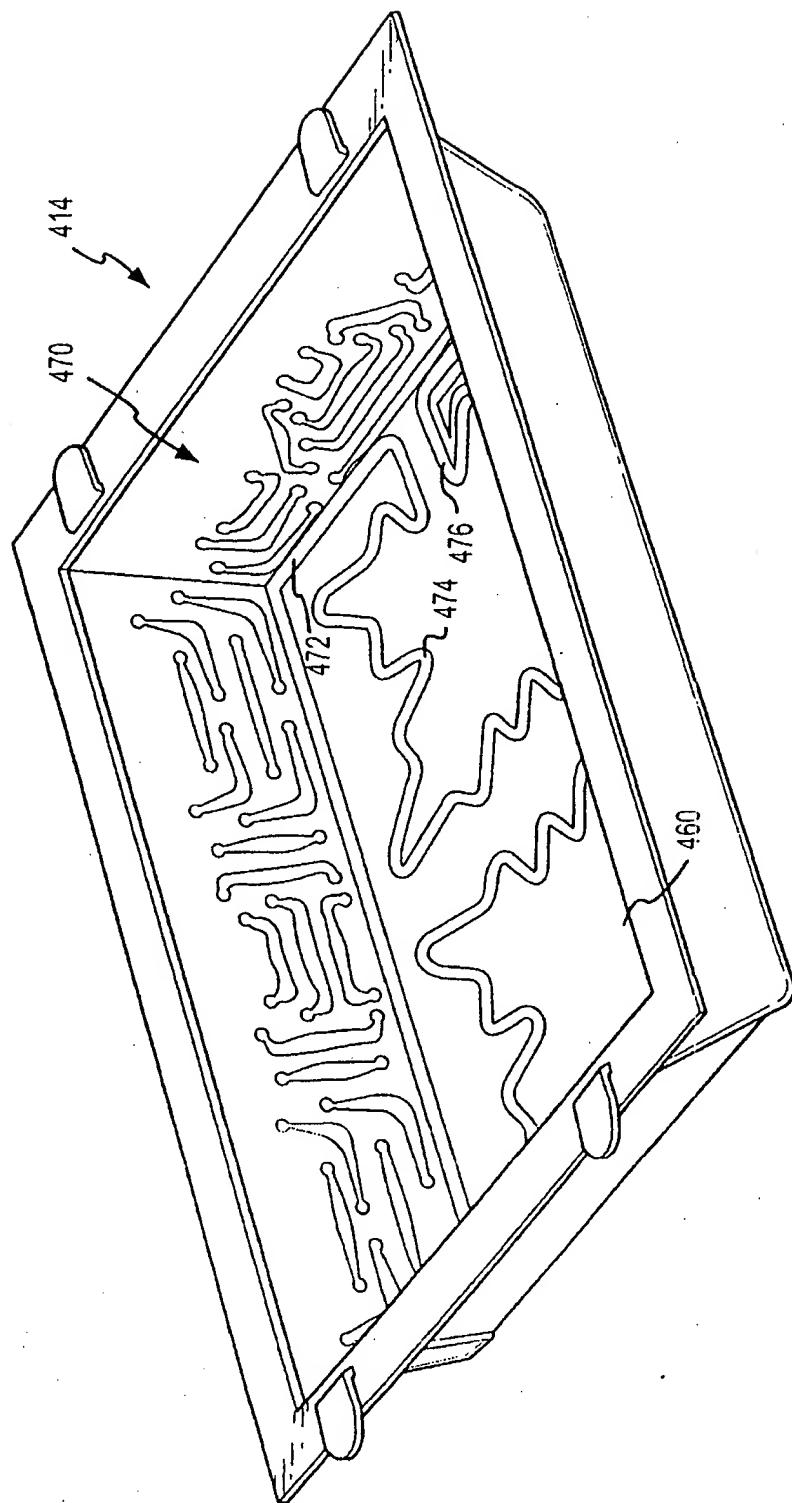


FIG. 9

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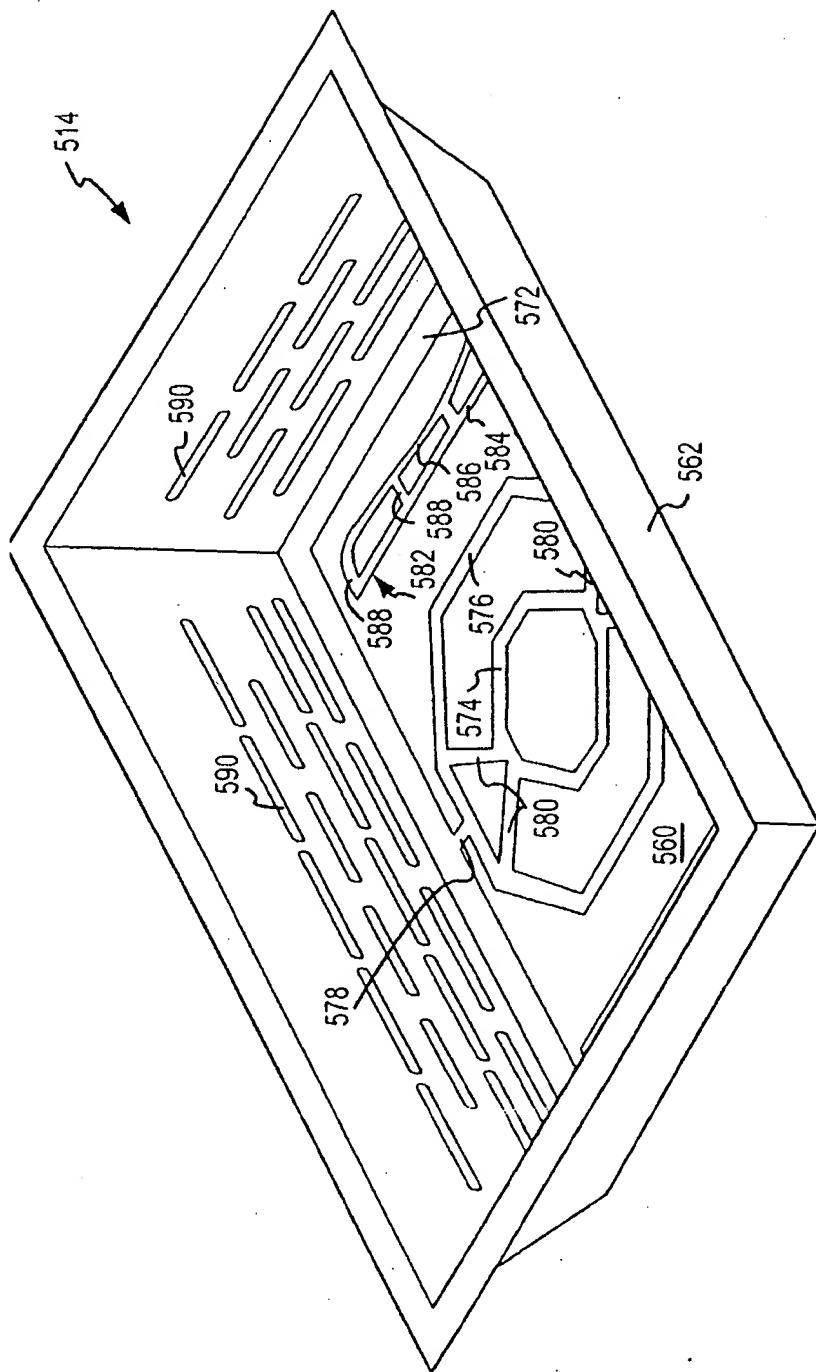
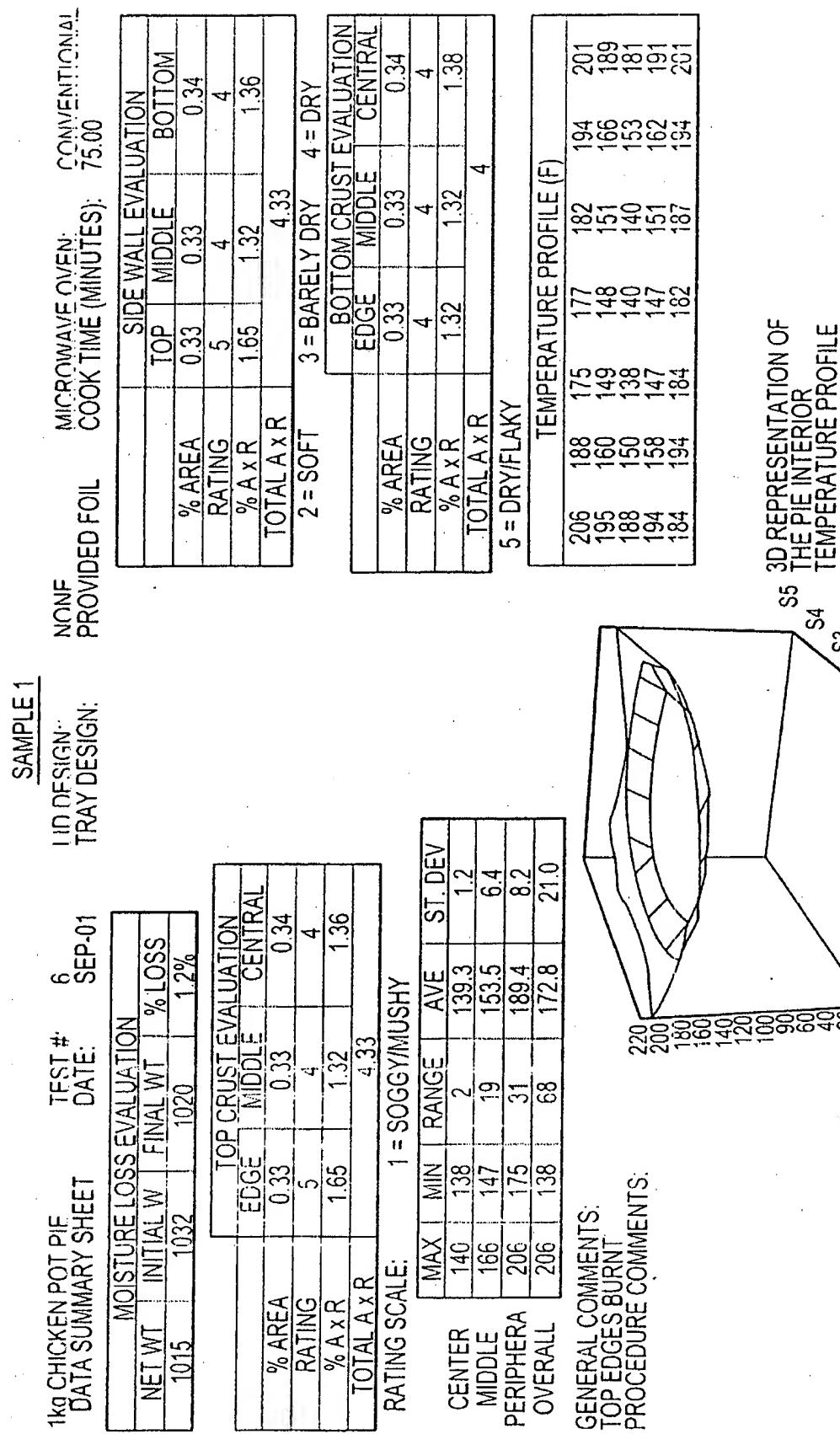


FIG. 10



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FIG. 11a

1kg CHICKEN POT PIE DATA SUMMARY SHEET		TEST #:	4	LID DESIGN:	SAMPLE 2	NON- TRANSPARENT	MICROWAVE OVEN: COOK TIME (MINUTES):	14 20.00
NET WT	INITIAL WT	FINAL WT	% LOSS					
974	1076	1019	5.8%					
MOISTURE LOSS EVALUATION								
EDGE	MIDDLE	CENTRAL						
% AREA	0.33	0.33	0.34					
RATING	4	2	1					
% A x R	1.32	0.66	0.34					
TOTAL A x R	2.32							
TOP CRUST EVALUATION								
EDGE	MIDDLE	CENTRAL						
% AREA	0.33	0.33	0.34					
RATING	4	2	1					
% A x R	1.32	0.66	0.34					
TOTAL A x R	2.32							
RATING SCALE: 1 = SOGGY/MUSHY								
MAX	MIN	RANGE	AVE	ST. DEV				
110	64	46	92.7	25.0				
130	99	31	112.8	11.0				
204	179	25	192.3	7.7				
204	64	140	156.5	43.5				
GENERAL COMMENTS: BOTTOM REGION SOGGY PROCEDURE COMMENTS:								
SIDE WALL EVALUATION								
		TOP	MIDDLE	BOTTOM				
% AREA	0.33	0.33	0.33	0.34				
RATING	4	3	2	2				
% A x R	1.32	0.99	0.99	0.68				
TOTAL A x R	2.99							
2 = SOFT								
		TOP	MIDDLE	BOTTOM				
% AREA	0.33	0.33	0.33	0.34				
RATING	2	2	2	2				
% A x R	0.66	0.66	0.66	0.68				
TOTAL A x R	2							
3 = BARELY DRY								
		TOP	MIDDLE	BOTTOM				
% AREA	0.33	0.33	0.33	0.34				
RATING	2	2	2	2				
% A x R	0.66	0.66	0.66	0.68				
TOTAL A x R	2							
4 = DRY								
		TOP	MIDDLE	BOTTOM				
% AREA	0.33	0.33	0.33	0.34				
RATING	2	2	2	2				
% A x R	0.66	0.66	0.66	0.68				
TOTAL A x R	2							
5 = DRY/FLAKY								
		TOP	MIDDLE	BOTTOM				
% AREA	0.33	0.33	0.33	0.34				
RATING	2	2	2	2				
% A x R	0.66	0.66	0.66	0.68				
TOTAL A x R	2							

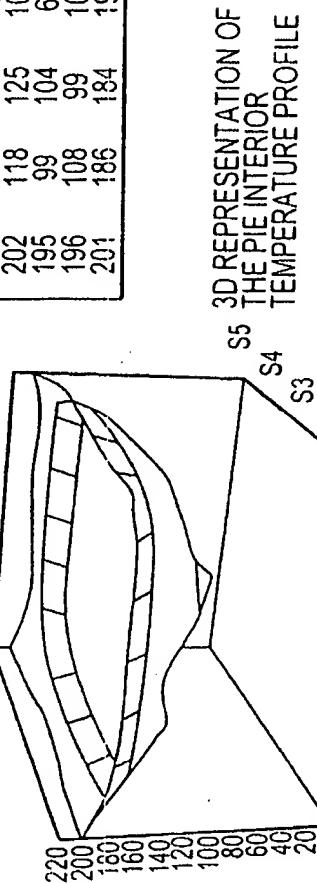


FIG. 11b

1kg CHICKEN POT PIE
DATA SUMMARY SHEET
TEST #: 200
DATE: JAN-ii

MOISTURE LOSS EVALUATION			
NET WT	INITIAL WT	FINAL WT	% LOSS
959	1053	924	13.5%

TOP CRUST EVALUATION			
EDGE	MIDDLE	CENTRAL	
% AREA	0.33	0.33	0.34
RATING	5	4.5	5
% A x R	1.65	1.485	1.7
TOTAL A x R		4.84	

RATING SCALE: 1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST. DEV
CENTER	203	207	1.08	207.1	0.6
MIDDLE	219	206	4.14	208.0	1.2
PERIPHERA	209	198	11.49	203.8	2.8
OVERALL	209.75	197.5	12.24	205.6	3.0

GENERAL COMMENTS:
NOT A VERY TIGHT TRAY.
PROCEDURE COMMENTS:

SAMPLE 3
CLDC49.L10
COOTBOX54MM
CC1YYWUBY.L11
MICROWAVE OVEN: 16
COOK TIME (MINUTES): 20.00

SIDE WALL EVALUATION		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	5	3.5
% A x R	1.65	1.155
TOTAL A x R		4.505

2 = SOFT		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	4	4
% A x R	1.32	1.32
TOTAL A x R		3.66

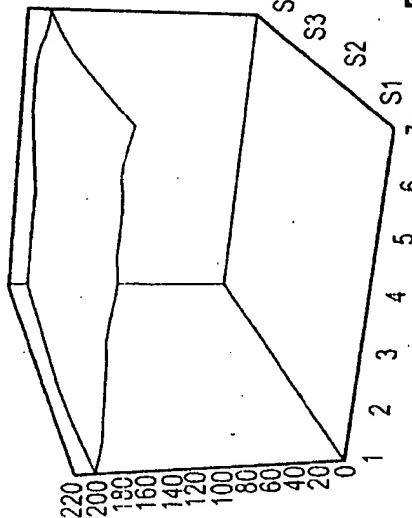
3 = BARELY DRY		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	4	4
% A x R	1.32	1.32
TOTAL A x R		3.66

4 = DRY		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	4	4
% A x R	1.32	1.32
TOTAL A x R		3.66

5 = DRY/FLAKY

TEMPERATURE PROFILE (F)		
	TOP	MIDDLE
% AREA	0.33	0.33
RATING	4	4
% A x R	1.32	1.32
TOTAL A x R		3.66

SS 3D REPRESENTATION OF
THE PIE INTERIOR
TEMPERATURE PROFILE



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FIG. 11C

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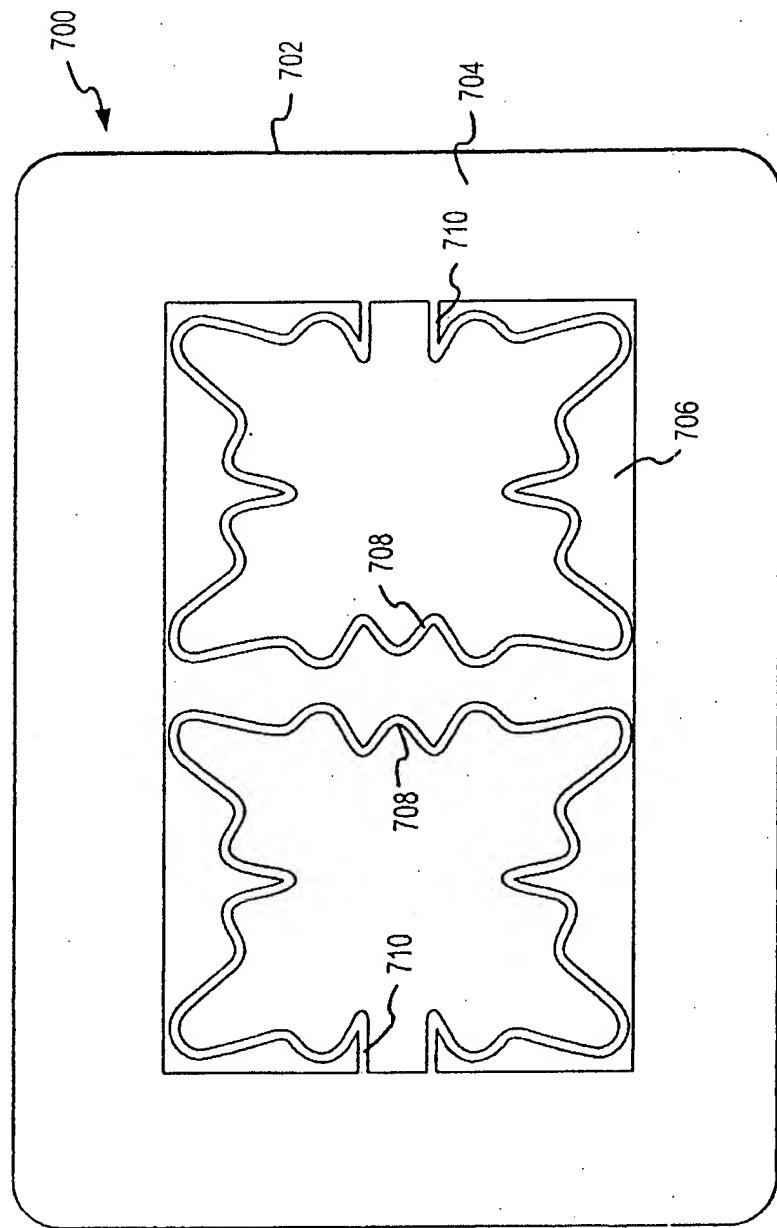


FIG.12